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August 17, 1999

Dockets Management Branch (HFA-305)  
Food and Drug Administration  
5630 Fishers La., Room 1061  
Rockville, MD 20852

RE: Dockets Nos. – 98N-1230, 96P-0418, 97P0197

To Whom It May Concern:

These are my comments to reduce salmonella in eggs:

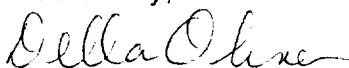
The most effective way would be to eliminate the practice of forced molting and do more than put warning labels on egg cartons and regulate egg temperatures.

Recent research, including a study conducted by U.S. government scientists, shows that forced molting can be harmful to humans as well. The studies show that forced molting increases the frequency and severity of Salmonella enteritidis among hens. The stressful conditions weaken their immune system so badly that they become prone to disease and salmonella infections. The result is sick birds and contaminated eggs.

I didn't know that the frightened birds are deprived of food for up to two weeks, water is restricted for up to eight weeks and they are kept in pitch dark for weeks on end. All this is done to those poor birds just so **one** more batch of eggs can be laid. As a result of this treatment hundreds of thousands die while those who survive grow weak, shed all their feathers, and lose up to 35% of their body weight.

Shame on everyone connected with this torture of these poor birds.

Yours truly,



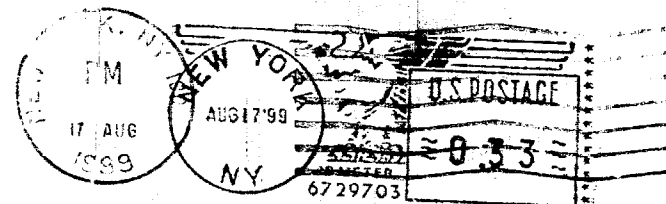
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96P-0418

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CROSS FILE SHEET

File Number:

98N-1230/ C322

See File Number:

97P-0197/ C323

96P-0418/ C322